IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273.
Please read operating instructions
before using this product.
Please keep original box and packing materials
in the event that service is required.

W.P. APPLIANCES, INC.
Toll Free (800) 275-8273 Email address: wpappliances@ss2000.com
Website: www.wolfgangpuck-kitchenware.com

Model BIBC1015 Printed in China REV 2.0

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WOLFGANG PUCK

Immersion Blender/ Chopper Manual

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully.
2. To protect against risk of electrical shock, do not put motor base, cord or plug of the appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Turn unit off and unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To disconnect, turn unit off, grasp plug, and pull from the wall. Never yank on cord.
5. Avoid contact with moving parts. Keep hands, hair, clothing as well as utensils, away from the cutting blade during operation to prevent injury and/or damage to the chopper. A spatula may be used but only when the unit is not running.
6. Blades are sharp; handle carefully.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
11. Mixing flammable non-food substances can be harmful.
12. When mixing liquids, especially hot liquids, use a tall container, or make small quantities at a time to reduce spillage.
13. Do not use this appliance for other than intended use.
14. Do not operate in the presence of explosive and/or flammable fumes.
15. This appliance is intended for HOUSEHOLD USE ONLY.

Save These Instructions

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Before Your First Use

Carefully unpack the blender and accessories, and remove all packaging materials. Wash the chopper bowl, chopping blade, blade attachments, and hand blender attachment in warm, soapy water to remove any dust that may have accumulated during packaging. Do not immerse the bowl cover, motor base, cord or plug in water. Wipe the motor base and bowl cover with a damp cloth.

CAUTION: The attachment blades are very sharp. Use care when handling.

Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Granita, Vert and Trattoria del Lupo. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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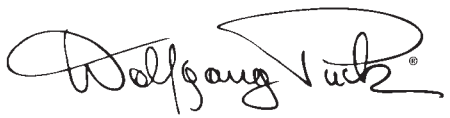

Know Your
Immersion Blender/Chopper

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Assembly and Use of Hand Blender Attachment

1. Ensure the motor base is unplugged. Attach hand blender rod to motor base by lining up the two separate parts. Turn clockwise to lock in place.
2. Place one of the small metal attachments in the shaft of the mixing rod. Make sure that the pin located on the shaft fits into the slot of the attachment. Press down until attachment locks in place.
   Caution: Blades are sharp. Handle with care.
3. Place food in suitable container for mixing (beaker, bowl, pan). For best results, solid foods should be no larger than 1/4" or 1/2" cubes.
4. Plug into 120-volt 60 Hz AC only outlet.
5. Place the hand blender attachment into your ingredients. Turn the speed selector to LO first. Press the ON/OFF switch to begin blending; then gradually increase speed, as needed. Slowly move the blade up, down and sideways through the food . Note: Never lift the hand blender attachment out of your ingredients while the unit is running.
6. Do not operate the motor continuously for more than one minute when using hand blender attachment. Allow it to cool off for 3 minutes before next use.
7. When you are finished, simply release the ON/OFF switch, unplug the motor base, and then unscrew the hand blender rod.

Using the Attachment Blades

To change the metal attachment blade, remove the attachment already inserted on the shaft of the mixing rod with the tool provided. Use the side of the tool with the semi-circular slot to remove the attachment. Place the slot around the shaft, underneath the attachment, and lift up to remove.

Caution: Blades are sharp. Handle with care.

Suggested Uses

To change the metal attachment blade, remove the attachment already inserted on the shaft of the mixing rod with the tool provided. Use the side of the tool with the semi-circular slot to remove the attachment. Place the slot around the shaft, underneath the attachment, and lift up to remove.

Caution: Blades are sharp. Handle with care.

Attachment	Functions	Speed
Aerator disc	Beat cream, whip egg whites, puddings, sauces, frostings and other airy, foamy mixtures. When using, move blending rod up and down to draw air in. Use a tall, narrow container for best results when foaming milk, making cream and whipping egg whites.	Minimum
Blender disc	Mix and stir shakes, drinks, omelet batters, sauces and emulsions. Use for pancake batter, gravies and dressings.	Medium to Maximum
Grinder blade	Cut, chop, and crush raw or cooked meat and hard vege-tables.Grind cooked meat for use in recipes such as casseroles or chicken salad.	Maximum
Multipurpose blade	Chop, crush, and mash vege-tables, and fruit for baby food, soups and sauces. Use to crush ice (add water to cubes before crushing.)	Medium to Maximum

Assembly and Use of Food Chopper Attachment

1. Ensure the motor base is unplugged.
2. Assemble chopper bowl by first placing the chopping blade onto the blade shaft in the chopper bowl. Then place food in bowl. For best results, solid foods should be no larger than 1/4" or 1/2" cubes.
3. Secure the bowl cover firmly onto the bowl by turning clockwise.
4. Attach motor base to top of bowl cover by turning clockwise.
5. Plug into 120-volt 60 Hz AC only outlet.
6. Hold the motor base with one hand and the bowl with the other. Set speed control to MAX. Press the ON/OFF switch to begin chopping. Use a pulse action when chopping by pressing and releasing ON/OFF switch.
7. Do not operate the motor continuously for more than 15 seconds when using chopper attachment. Allow it to cool off for 3 minutes before next use.
8. When you are finished, simply release the ON/OFF switch, unplug the motor base, and then unscrew the chopper bowl.

Helpful Hints

- The hand blender can be used in hot liquids. Always use care when using in hot liquids. To avoid splashing when using the hand blender in a saucepan, insert the hand blender into the pan first, and then press the ON/OFF switch for operation.
- To puree foods, a certain amount of liquid is needed. Add cooking liquid, broth, juice, milk, or cream, until desired consistency is reached.
- For thorough blending, move blade up and down in mixture until smooth.
- You will achieve better mixing results if you use deep, tall containers.
- For easy cleanup, unplug blender and rinse under running water immediately after using.
- Place liquid ingredients into the beaker first unless recipe specifically states otherwise.
- Before turning the appliance on, immerse the hand blender attachment into the prepared ingredients, thus ensuring they will not spill over.
- For greater efficiency, move the appliance in small outward spiraling circles while mixing, without touching the bottom of the beaker with the hand blender attachment.
- The hand blender attachment cannot blend hard or fibrous ingredients unless they are in less than 1/2" pieces, soft ones into 1/2 - 1" pieces.
- Some foods require a small amount of liquid to allow them to move freely around the blades. Soft or wetter foods require less liquid, while dry ingredients require more liquid. Add the liquid a little at a time until the mix gains the required consistency.
- When using the hand blender, ensure the blades are covered to avoid splashing.

Care & Cleaning

1. Unplug the unit from the outlet. Remove the blender rod attachment from the motor base for cleaning by turning it to the right. Remove metal attachment. Clean in warm, soapy water.
   Caution: Blades are sharp. Handle with care.
2. If food particles are not easily rinsed off the blender rod or attachment, place a drop of dish detergent in a mixing container with one cup of warm water. Plug cord into outlet. Immerse the blade portion and metal rod and operate the unit for about 10 seconds. Unplug, rinse under hot water, then dry.
3. Simply wipe the motor base clean with a damp cloth. Never hold the motor base under running water.
4. Do not use pointed or sharp objects to remove food particles.
5. If the plastic parts of the unit become discolored (i.e. after processing carrots), wipe these areas with cooking oil and clean as directed.
6. To clean the food chopper attachment, remove the bowl cover first, then the chopping blade and the blade shaft. Do not immerse the chopper bowl cover in water. Wipe with a damp cloth using dishwashing liquid if necessary. The chopper bowl and chopping blade can be washed in warm, soapy water. In order not to damage the bowl, it is recommended not to use abrasive or harsh cleansers.
7. **Important:** Do not try to sharpen the cutting edges of any blades. They have been precision honed at the factory and will be damaged by any attempted sharpening.

Tortilla Soup

This is our version of the tortilla soups typical of the American Southwest.

Serves 6 to 8

INGREDIENTS

2 tablespoons corn oil
2 corn tortillas, cut into 1-inch squares
2 tablespoons chopped fresh garlic
1/4 medium onion
1 small jalapeno pepper
1 pound ripe fresh tomatoes, peeled, seeded, and diced. (If tomatoes are out of season, use an equal portion of canned tomatoes.)
2 tablespoons tomato paste
2 to 3 teaspoons ground cumin
2 quarts double-strength chicken stock
Garnish:
2 corn tortillas
1 avocado
1 large chicken breast, cooked
1/2 cup grated cheddar cheese
1/3 cup coarsely chopped fresh cilantro

METHOD

1. In a large soup pot, heat the oil, add the tortillas and cook them over low heat until they are slightly crisp.
2. Using food chopper attachment, chop the garlic, onion, corn and jalapeno pepper together and add the mixture to the tortillas. Simmer until the vegetables are tender.
3. Add the tomatoes to the pot with the tomato paste and simmer the mixture for 10 minutes to bring out the flavor. Add the cumin and mix well.
4. Slowly whisk in the stock, then simmer the soup until it is reduced by one third.
5. Purèe the soup using hand blender until it is very smooth, then pass it through a fine strainer into a clean pot.
6. Add salt, pepper and cumin to taste.
7. Prepare the garnish: Preheat the oven to 350°. Cut the tortillas into julienne strips, place them on a baking sheet and bake them for 10 to 15 minutes, or until they are crisp. Peel and dice the avocado, cut the chicken into julienne strips, grate the cheese and chop the cilantro. Place each garnish in a separate bowl. (Continued next page.)
8. At serving time, reheat the soup.

PRESENTATION

Add the chicken and avocado to the soup and heat. Pour the soup into a warm tureen, then ladle it into hot shallow soup bowls. Garnish with the cheese, tortilla strips and chopped cilantro. Serve immediately.

Recipe courtesy

Watercress Salad with Barbecued Chicken Breast

An ideal luncheon dish for spring or summer.

Serves 5

INGREDIENTS

Mustard Vinaigrette:
1 tablespoon Dijon mustard
1 teaspoon finely chopped fresh tarragon
1 tablespoon sherry wine vinegar
salt
freshly ground white pepper
1 cup almond or extra-virgin olive oil (or a mixture of both)
Salad:
3 small whole chicken breasts
15 cloves garlic
1/4 cup fresh Italian parsley leaves
salt
freshly ground pepper
3 tablespoons extra-virgin olive oil
3 bunches watercress
1/2 pound mushrooms such as chanterelle, porcini or shiitake

METHOD

1. Prepare the vinaigrette: In a bowl or beaker, combine the mustard, tarragon, vinegar, salt and pepper. Use hand blender to whisk in the oil in a slow, steady stream. Taste carefully and correct the seasonings, including the mustard and vinegar. Set aside.
2. Preheat a grill or barbeque.
3. Cut the chicken breasts in half and set aside.
4. Peel the garlic, place it in a saucepan with water to cover and bring the water to a boil. Drain and slice the garlic thin. Mix the garlic with the parsley and spread it underneath the skin of the chicken. Season the chicken with freshly ground pepper and salt, then brush it with olive oil.
5. Place the chicken, skin side down, on the grill and cook it for about 6 minutes on each side.
6. Wash and dry the watercress and remove the tough stems. In a big bowl toss the watercress with enough vinaigrette to coat it lightly.
7. Heat a large skillet and add 1 to 2 tablespoons olive oil. In it sauté the mushrooms over high heat about 4 minutes and season them with salt and pepper.

PRESENTATION

Divide the watercress among 6 salad plates. Arrange the mushrooms around it. Cut each chicken breast on the diagonal into 6 slices and arrange the slices over each plate of watercress.

Recipe courtesy

Chicken Salad Chinois

Makes 2 entrée salads

INGREDIENTS

Chinese Mustard Vinaigrette:
1 egg yolk
2 teaspoons dry Chinese mustard
1/4 cup rice wine vinegar
1 teaspoon soy sauce
2 tablespoons light sesame oil
2 to 3 tablespoons peanut oil
salt
freshly ground pepper
Chicken Salad:
One 3-pound chicken, its cavity filled with celery, carrot, onion, garlic, bay leaf, thyme, salt and pepper
2 ounces unsalted butter, melted
2 small heads or 1 medium head Napa cabbage
1 cup romaine lettuce, cut into 1/4-inch julienne strips
8 to 10 snow peas, cut into 1/4-inch julienne strips
1 teaspoon black sesame seeds

METHOD

1. Prepare the vinaigrette: Place all the vinaigrette ingredients in beaker or tall container; use hand blender to blend until smooth. Correct the seasonings.
2. Preheat the oven to 425°.
3. Place the chicken on a rack in a roasting pan and baste it with some of the butter. Roast for about 1 1/2 hours, or until just done. (The meat near the joints should still be very slightly pink.) Baste every 15 or 20 minutes with the butter and the drippings.
4. Select 4 to 8 nice leaves from the Napa cabbage and reserve them. Slice the remaining cabbage into 1/4-inch julienne strips.
5. Shred the meat from the breasts and thighs of the chicken.
6. Combine the chicken, cabbage, romaine and snow peas in a bowl and toss with enough of the vinaigrette to coat the salad nicely.

PRESENTATION

Arrange the reserved Napa cabbage leaves around the edge of a large serving plate. Mound the salad in the center and sprinkle it with the sesame seeds.

Recipe courtesy

Gulf Shrimp Salad with Spicy Jalapeno Sauce

Serves 4

INGREDIENTS

1 pound large shrimp
salt
freshly ground pepper
2 tablespoons peanut oil
4 large radicchio leaves
3 cups assorted greens (mache, watercress, etc.), in bite-size pieces
1/3 cup vinaigrette
4 Belgian endive leaves
4 stems garlic chives
A fine julienne of assorted peppers
Sauce:
About 1 pound (8 to 10) Italian plum tomatoes, cored and cut into chunks
2 jalapeno peppers, cored and seeded
2 to 3 garlic cloves
1 teaspoon tomato paste
1/2 bunch cilantro, leaves only
salt
freshly ground pepper

METHOD

1. Prepare the sauce: Use hand blender or food chopper to puree the tomatoes, jalapeno peppers, garlic and tomato paste. Transfer to a medium bowl. Chop the cilantro leaves very fine and fold into the sauce. Season with salt and pepper to taste and set aside.
2. Peel the shrimp, leaving the tails intact. Season lightly with salt and pepper. In a large skillet, heat the peanut oil. Without crowding the pan, cook the shrimp, about 1 1/2 minutes on each side. If necessary, do it in batches.

PRESENTATION

Set the radicchio leaves on one half of a large serving platter. Toss the greens with the vinaigrette and spoon equal amounts into each of the radicchio leaves. Place the endive attractively around the radicchio. Spoon the sauce over the remaining half of the platter and arrange the shrimp on the sauce. Garnish with the garlic chives and julienne of peppers. Serve immediately. (You can also do this on individual platters, placing one radicchio leaf on each plate, dividing the remaining ingredients equally.)

Gulf Shrimp Salad with Spicy Jalapeno Sauce (cont.)

TO PREPARE AHEAD

Through step 1. In step 2, peel the shrimp and refrigerate, covered, until needed. Continue with the recipe at serving time.

Recipe courtesy

Chicken Satè with Mint Vinagrette

Satès can be readied early in the day and grilled or broiled as your guests arrive. These satè recipes can be increased as necessary and are frequently served at cocktail parties at Spago.

Makes 24 skewers

INGREDIENTS

About 10 ounces boned and skinned chicken breasts

Marinade:

1 1/2 teaspoons curry powder
1 teaspoon freshly ground pepper
1/2 teaspoon salt
1/2 teaspoon ground cumin
1 1/2 to 2 tablespoons peanut oil

Mint Vinaigrette:

2 egg yolks
1/4 cup rice wine vinegar
2 tablespoons (about 1/2 bunch) plus 2 teaspoons finely chopped mint leaves
1 tablespoon soy sauce
1/2 teaspoon ground coriander
1/2 cup peanut oil
1/4 teaspoon salt
1/4 teaspoon freshly ground pepper

METHOD

1 Soak 24 6-inch bamboo skewers in cold water and refrigerate for 1 hour.

2 Cut the chicken breast into 24 3X1-inch strips. Stick one skewer into each chicken strip, lengthwise, and arrange on a large platter or baking tray.

3 Prepare the marinade: In a small cup or bowl, combine the curry powder, pepper, salt and cumin. Spoon the oil over the chicken, turning to coat well, and then sprinkle the dry ingredients on both sides. Let marinate for 1 hour, refrigerated.

4 Prepare the vinaigrette: Using hand blender, combine the egg yolks, vinegar, 2 tablespoons mint leaves, soy sauce, coriander and a little oil. With the motor running, slowly pour in the remaining oil and blend until smooth. Transfer to a small bowl and stir in the remaining 2 teaspoons chopped mint leaves. Season with salt and pepper to taste and refrigerate, covered, until needed.

5 Preheat the grill or broiler.

Chicken Satè with Mint Vinagrette (cont.)

6 Arrange the skewers of chicken on the grill or under the boiler,* careful that the bare ends of the skewers are not directly over (or under) the flame. Grill the chicken until golden brown, 1 1/2 to 2 minutes on each side.

PRESENTATION

Pour the vinaigrette into a small serving bowl. Arrange the skewers around the bowl and serve immediately. Let your guests help themselves.

TO PREPARE AHEAD

Through step 4, removing the chicken and the vinaigrette from the refrigerator 15 minutes before grilling.

*Bring your broiler tray directly under the flame for best results.

Recipe courtesy

Sautèed Crabcakes with Sweet Red Pepper Sauce

Makes 12 crabcakes

INGREDIENTS

Crabcakes:
2 tablespoons olive oil
1/2 medium (about 4 ounces) red bell pepper, cored, seeded and diced
1/2 medium (about 4 ounces) yellow bell pepper, cored, seeded and diced
1/2 medium (about 4 ounces) red onion, diced
1 cup heavy cream
1/2 teaspoon diced jalapeno pepper
2 teaspoons chopped fresh chives
2 teaspoons chopped fresh dill
2 teaspoons chopped Italian parsley
leaves from 2 sprigs fresh thyme
1/2 teaspoon salt
1/8 teaspoon cayenne pepper
1 extra large egg, lightly beaten
1 cup fresh bread crumbs
1 cup almond meal*
1 1/4 pounds fresh crabmeat, any shells removed

Red Bell Pepper Sauce:
5 tablespoons (2 1/2 ounces) unsalted butter
1/2 medium (about 4 ounces) red pepper, cored, seeded and diced
1/2 medium (about 4 ounces) red onion, diced
2 garlic cloves, mashed
leaves from 2 sprigs thyme
1/2 cup dry white wine
1 cup heavy cream
juice of 1/2 medium lemon
salt
freshly ground white pepper

2 tablespoons (1 ounce) unsalted butter
about 2 tablespoons vegetable oil

3 cups mixed greens of your choice, cut or torn into bite-size pieces

METHOD

1 Prepare the crabcakes: In a 10-inch skillet, heat the olive oil. Sautè the red and yellow peppers and the onion until the onion is translucent and the peppers are tender, 10 to 15 minutes. Transfer to a large bowl and let cool.

Sautèed Crabcakes with Sweet Red Pepper Sauce (cont.)

2 In a small saucepan, reduce the cream with the jalapeno until 1/2 cup remains. Cool and add to the onion mixture. Stir in the chives, dill, Italian parsley, thyme, salt and cayenne pepper. Stir in the egg and 1/2 cup each bread crumbs and almond meal. Gently fold in the crabmeat. Mixture will be lumpy. Correct seasonings to taste. Divide the mixture into 12 crabcakes, about 2 1/2 ounces each.

3 Combine the remaining 1/2 cup each breadcrumbs and almond meal on a flat plate. Dip both sides of each crabcake into the mixture and coat well. Place on a tray and refrigerate, covered, 2 to 3 hours, up to 6 hours.

4 Prepare the sauce: In a 10-inch skillet, melt 3 tablespoons of butter. Sautè the pepper, onion, garlic and thyme until the onion is translucent, about 10 minutes. Deglaze with the wine and cook until 3 tablespoons liquid remain. Pour in the cream and bring to a boil.

5 Scrape the contents of the skillet into a blender and purèe until smooth. Strain, return to a clean pan and reheat. Whisk in the remaining 2 tablespoons of butter and the lemon juice and season to taste with salt and pepper. Keep warm.

6 When ready to serve, in 1 or 2 skillets, melt the 2 tablespoons butter with the vegetable oil. Over medium-high heat, sauté the crabcakes until golden brown, about 4 minutes on each side, using additional oil as necessary. Drain on paper towels.

PRESENTATION

Divide the salad greens among 6 large plates. Arrange 2 crabcakes on the greens, drizzle sauce around the greens and on top of the crabcakes. Serve immediately.

TO PREPARE AHEAD

Through step 4. In step 5, return the sauce to a clean pan but reheat over a low flame and continue with the recipe when ready to serve.

Note: Coarsely ground or chopped uncooked shrimp can be substituted for the crabmeat.

*To make the almond meal, grind blanched almonds in food chopper, being careful that you don't overgrind – you want the texture of fine bread crumbs.

Recipe courtesy

Lobster Ravioli with Fresh Dill Sauce

Serves 6 to 8

INGREDIENTS

1 1/2 pounds fresh pasta dough
1 or 2 eggs, beaten lightly, for egg wash
semolina

Mousse:

1 pound fresh sea scallops, side muscles removed
1 egg
1 cup very cold heavy cream
1/2 teaspoon cayenne pepper
1 tablespoon chopped fresh dill
1 teaspoon salt
1 teaspoon freshly ground white pepper
1 small lobster, cooked

Sauce:

2 cups dry white wine
1 bunch fresh dill
2 large shallots, minced
1 cup heavy cream
1 pound unsalted butter
salt
freshly ground white pepper
fresh lemon juice

Vegetables:

2 tablespoons unsalted butter
1 carrot, cut into julienne strips
1 stalk celery, cut into julienne strips
1 leek, white part only, cut into julienne strips
salt
freshly ground white pepper
reserved dill and lobster meat

METHOD

1. Prepare the mousse: Use hand blender to purèe the scallops with the egg. With the motor running, slowly pour in the cream, then add the cayenne, dill, salt and pepper. Transfer the mousse to a bowl and chill, covered.
2. Remove the meat from the lobster tail and claws and dice it fine. Fold 1/4 of the meat into the mousse. Reserve the remaining meat for the sauce.

Lobster Ravioli with Fresh Dill Sauce (cont.)

3. On a floured surface, roll the pasta as thin as possible. Brush half of the dough with the egg wash. On it place 30 mounds of the mousse, 3 inches apart. Cover the mounds with the uneggwashed pasta sheet and press the dough together around each ravioli. With a ravioli cutter or a large, sharp knife cut the ravioli apart. Dust a tray with semolina and place the ravioli on the tray. Refrigerate.
4. At dinnertime, while you make the sauce, bring a large pot of water to a boil with a little oil.
5. Prepare the sauce: In a saucepan, reduce the wine with 1 sprig of the dill and the minced shallot until 1/4 cup liquid remains. Add the cream and reduce it by half. Slowly whisk in the butter, a little at a time, until all of it is incorporated. Season to taste with salt, pepper and lemon juice. Set the sauce aside and keep it warm.
6. Chop the remaining dill sprigs into 1/4 inch pieces, reserving 6 small sprigs for the final garnish. Set aside.
7. Prepare the vegetables: Heat a sauté pan over medium heat and add the butter. When it foams, add the julienne strips of vegetables and sauté them until al dente. Season to taste with salt and pepper and reserve.
8. Add a little salt to the water, then the ravioli and cook for 5 to 6 minutes. Cut 1 ravioli open to see if the mousse is done. It should be barely cooked through as it will continue to cook in the sauce. Drain the ravioli.
9. Add the ravioli to the sauce with the vegetables and the reserved lobster meat and the chopped dill and heat just to the boiling point.

PRESENTATION

Divide the ravioli among heated dinner plates. Spoon the sauce over them and garnish each plate with a small sprig of dill in the center. Serve immediately.

Recipe courtesy

Artichoke Mousse

Serves 4

INGREDIENTS

4 or 5 very large artichokes
2 lemons, halved
4 tablespoons (2 ounces) unsalted butter, at room temperature
about 2 tablespoons heavy cream
salt
freshly ground pepper

METHOD

1. Trim away the leaves from the artichokes to expose the bottoms. Rub the cut surfaces with lemon to prevent oxidation.
2. Bring a large pot of salted water to a boil. Add the juice of half a lemon and the artichoke bottoms, cover with a linen towel or several sheets of paper towels and cook until the artichokes are tender, 40 to 50 minutes.
3. Remove the artichokes and drain. Remove and discard the fiber from the center of the chokes.
4. Use hand blender to purée the artichoke bottoms with the butter. Pass the purée through a tamis or fine strainer into a heavy saucepan and heat through. Stir in the cream and correct the seasonings with salt, pepper and lemon juice.

PRESENTATION

Serve as a side dish to accompany lamb or chicken or use as a bed for sliced meats and poultry.

Note: To reheat, place the mousse in a heavy saucepan, add 1 tablespoon each of unsalted butter and heavy cream. Heat slowly, stirring constantly.

Recipe courtesy

Recipe Notes

Recipe Notes

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.